



Interoffice M E M O

File:

To: **Department of Health & Human Services**
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33315
U.S.A

Distribution: Barrie Clarke
Per Aakerstrom

From: Ship Management

Location: M/S Norwegian Star

Date: April 28, 2002

Subject: Comments to Vessel Sanitation Inspection onboard M/S Norwegian Star 04/07/02

Market Café Ref. #20

The dispensing tube on a milk machine was approximately 3 inches long.

[Corrective Action: Was corrected immediately and better training and supervision is ongoing.](#)

Market Café Ref. #19

Three open containers of drink ice were noted on the service line. The ice making machines were not working properly.

[Corrective Action: Was corrected immediately. Container removed and Ice machines are now working properly.](#)

Food Service General Ref. #22

Conveyor dishwashing machines and some glass washing machines in some galleys had low pressure or inconsistent spray patters in final sanitizing rinse. Manifold temperatures exceeded 180°F in all cases, but surface temperatures had variance of up to 8°F across the manifold spray pattern. In some cases, spray was missing some of the dish surfaces as they passed under the manifold. Similar condition was noted on previous inspection report.

[Corrective Action: Claim Technical Hotel #102. Has been documented thoroughly and will be brought further to our Director of Public Health.](#)

Food Service General. Ref. #37

Condensation was noted on the deck heads of most of the dishwashing areas.

[Corrective Action: Contractor has been onboard to rectify this problem. The repair work is unsatisfactory from a NCL and a USPH standard. The yard will have to answer how to correct this issue.](#)

Food Service General. Ref. #08

Numerous vacuum breakers were leaking at air relief valves, for example in main galley – forward hot galley, four of five vacuum breakers connected to steamer ovens were leaking.

[Corrective Action: Has been corrected. To prevent this from happen again the ship will carry out routine inspections and log this into the ship's maintenance system.](#)

Main Galley - Dishwashing Ref. #33

Forward dishwashing area had an incomplete installation of a ventilation shaft over the dishwashing machine that was open to the technical space above the deck head.

[Corrective Action: Yard claim Technical Hotel #041. The yard will have to answer how to correct this issue.](#)

Main Galley - Aft Hot Galley Ref. #20

Blast chiller condensate drain line apparently was not draining and water was observed in the bottom.

Corrective Action: Repair work has been carried out. Drain line working satisfactory.

Main Galley Aft Hot Galley Ref. #26

Food soil was noted on a prep fork in the knife locker used for clean utensil storage.

Corrective Action: Was corrected immediately. Better training and supervision ongoing.

Provision – Vegetable preparation. Ref. #26

Numerous knives in the knife locker used for clean utensil storage had food soil on the blades near the handles. One hand vegetable peeler had food soil in grooves on handle.

Corrective Action: Incident was a crewmember was neglecting USPH and NCL standards. A disciplinary action has been taken. Utensils were taken out and washed – rinsed and sanitized.

Provisions – Pastry Ref. #26

Hand soap dispenser was noted near a cooking top and may represent a splash hazard for food preparation.

Corrective Action: Soap dispenser has been removed and relocated above the hand wash sink.